

# KAAP

seafood & veggies

## SMALL DISHES/ STARTERS / GOOD TO SHARE

Fresh calamari fritti, with white onion, zucchini & aioli	13,00
Wild big shrimps, tomato-chili	11,25
Fish soup, rouille, crouton	9,00
"Kibbeling" (kind of beignet) of cauliflower, Moroccan marinade & harissa mayonnaise	9,50
Tuna carpaccio - tataki-style, burnt lime mayo, balsamico-syrup, mustard leaf	11,00
Burrata, bloodorange, olive crunch, pistache, smoked bell pepper oil	11,50
Roasted chicory, hazelnut-pistachio dukkah, Pomegranate & mustard molasses, limabean puree	8,00
Ceviche of haddock, grapefruit, leche de tigre	11,00
Scallops from Erguy, young daikon, dressing with lemongrass and fish sauce	
Mixed roasted vegetables, humus of garden beans, buckwheat, za'atar	9,00
Stir-fried chard with muhmmarah	9,00

## MAINS

Bouillabaise a la Kaap: wild gamba, fish, shells rouille, crouton	21,00
Fish of the week: see black board	21,00
Grilled green asparagus, crispy poached egg Light miso-butter	19,00

vegan mayo / sauzen suppl. 1,50

## SIDES

Mixed salad, delicious dressing	4,00
Fries with mayonnaise	3,50

# KAAP

seafood & veggies

## SHELL FISH ETC

ALL SHELLS COME FROM LOCAL FISHERMEN!!!  
except the Normandy oysters ☺

Oysters: Normandy fines claires	piece / 6	
		3,00 / 16,00
Oysters: Zealand flat	000	3,75 / 21,50
Oysters: 3 Normandy and 3 Zealand		20,25
Lobster, whole / half		22,00 / 42,00
With salad, lemon mayonnaise and cocktail sauce		
Razor clams		9,25
With green herbs		
White clams / vongole (depends on market)		12,00
With garlic, thyme, white wine		
Wild big shrimps,		11,25
Tomato-chili		
Crab claws, lemon mayonnaise		12,00
Bulots - sea snails with lemon mayo		9,00

## FRUITS DE MER KAAP

Oysters/wild shrimps  
Crab claws/clams/bulots  
periwinkles/ razor clams

## FRUITS DE MER XXL

Oysters/wild shrimps  
Crab claws/clams/bulots  
periwinkles/ razor clams

## AND HALF A LOBSTER

home made  
lemon mayonnaise,  
cocktail sauce,  
en shallot vinegar

1 pers: 29,00  
2 pers: 55,00

home made  
lemon mayonnaise,  
cocktail sauce,  
en shallot vinegar

1 pers: 45,00  
2 pers: 85,00

# KAAP

seafood & veggies

## DESSERT

Four Dutch and French farmers cheeses with chutney	11,00
Farmers "Camembert de Normandie", warm from the oven, apple chutney and glas of Pommeau	11,00
Almond pie with pears & red fruit	6,00
Eton Mess Dutch version, pieces merengue, red fruit	7,00
Pineapple in rum with ginger and pepper, coconut- lemon sorbet	8,00

## DESSERT WINE

### Red:

Banyuls	4,50
Rivesaltes 2002	5,50

### White:

Monbazillac, semillon/muscadelle	4,50
Muscat de Barroubio, vin doux naturel	5,00
Gewürztraminer "late harvest"	8,00
Pedro Ximenez	7,00

## KOFFIE EN THEE

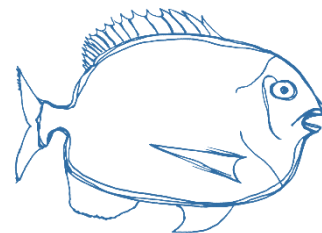
Espresso	2,25
Coffee	2,75
Capuccino	3,00
Double espresso	3,75
Koffie verkeerd / latte macchiato	3,25
Espresso macchiato	2,75
Mintthea / ginger tea	3,00
Thea - organic from Simon Levelt	2,75
darjeeling/earl grey/sencha/jasmine/ verveine /anise-fennel etc /rooibos / limetree	2,75

## DIGESTIVES

Calvados vs /cognac vs / grappa	4,50
Cognac vsop /boerencalvados / Armagnac vsop	5,50
Laphroag / Talisker	5,50
Limoncello/ Drambuie/Licor 43/Grand Marnier	4,50

# KAAP

seafood & veggies



## APERERO / BITES

Until 17.00 or as long as possible

Sourdough bread, salted butter, wild fennel	3,50
Kalamata olives	3,50
Flatbread & spreads: muhammara - humus - baba ganoush	11,00
4 cheeses, chutney	11,00
Warm camembert, nut bread, glass pommeau	11,00
5 small shrimp croquettes	9,00
Cauliflower kibbeling	9,50
5 small goat cheese-corn croquettes	9,00
3 shrimp- and 3 goat cheese croquettes	10,00
Mix appetizers vega (2 pers)	25,00
Mix appetizers fish & vega	29,50

## WINTER COCKTAIL

Sea buckthorn, calavdos, apple, spruce, spices		
virgin	glass 7,50	per 2 glasses 14,00
	glass 6,50	per 2 glasses 12,00



## EVERYTHING HOME MADE & ORGANIC

Made by Emmy Walburg & Rob Baris. 30 Years into organic & sustainable food

